RANCH STEAKHOUSE

APPETIZERS

Ranch Meatballs 12
Stuffed Mushrooms 12
Escargot 16
Shishito Peppers (GF) 16
Calamari 18
*Beef Tournedos 21
*Tuna Tartare 23
Shrimp Cocktail (GF) 24
Fruit, Nut, & Cheese Platter 25
Crab Cakes 26

SALADS

Beet & Goat Cheese (GF) 13
Chop House 13
Spinach & Berry Salad (GF) 13
Strawberry Goat Cheese 13
Caesar 14
Heirloom Tomato & Burrata (GF) 14
Iceberg Wedge with Bacon 15

SOUPS

French Onion 12
Soup of the Day 12

USDA PRIME STEAKS (GF)

*Tenderloin Filets ..... 7 oz 55
..... 10 oz 72
*Sirloin ..... 12 oz 48
*Strip ..... 14 oz 62
*Ribeye ..... 14 oz 75
*Bone-In Ribeye ..... 26 oz 99
*Dry Aged Porterhouse ..... 24 oz .... Market Price

TOPPINGS & SAUCES

Cabernet Mushroom Sauce 5
Garlic Au Poivre 5
Roasted Garlic Compound Butter (GF) 5
Sauteéd Jalapenos & Onions (GF) 5
Melted Fromage with Demi-Glace 6
Truffle Compound Butter (GF) 10
Cajun Crab Cream Sauce (GF) 25
Oscar Crab Topping (GF) 25
Baron's Lobster Topping (GF) 32

SEAFOOD

*Grilled Salmon (GF) 40
Pesto Risotto, Tomato Relish, Balsamic Glaze

*Sesame Crusted Tuna (GF) 40
Cilantro Jasmine Rice, Mango Salsa, Asian Slaw

*Lobster Campanelle 55
Campanelle Pasta with Lobster Claw Meat, Shaved Truffles, English Peas and Roasted Tomatoes. Tossed in a Light Cream Sauce

*Pan Seared Scallops 60
Crab, Garlic, Corn, Asparagus, Cherry Tomatoes and Chili Butter. Finished with a Chipotle Creme Fraiche.

*Cold Water Rock Lobster Tail (GF) .... Market Price

King Crab Legs (GF) ..... Market Price
By the Pound with Drawn Butter

*Surf & Turf (GF) ..... Market Price
Choice of Sizes

HOUSE ORIGINALS

Pasta Bolognese 26

Organic Redbird Chicken 35
Organic Farro, Squash, Zucchini, Lemon Buerre Blanc

*Beeler's Bone-In Pork Chop (GF) .. 16oz 40

*Beef Medallions 42
Served with Garlic Mashed Potatoes, Green Beans Almondine and finished with a Red Wine Demi Glace

Prime Tenderloin Chicken Fried Steak 65
Smoked Gouda Mash, Green Beans w/Peppers and Onions, Pepper Gravy

FAMILY STYLE SIDES

Backed Sweet Potato (GF) 12
Braised Mushrooms (GF) 12
Fried Okra 12
Green Beans Almondine (GF) 12
Jumbo Baked Potato (GF) 12
Onion Rings 12
Rosemary Fries 12
Creamed Spinach & Artichoke 13
Fresh Creamed Corn 13
Garlic Mashed Potatoes (GF) 13
Smoked Mac & Cheese 13
Au Gratin Potatoes 14
Blue Cheese & Bacon Brussel Sprouts 14
Maple & Thyme Glazed Carrots 14
Asparagus (GF) 16
Broccolini (GF) 18

Please let your server know if you have any food allergies. (GF) Gluten Free: items made without gluten-containing ingredients.
Consuming undercooked Beef, Poultry, Seafood, and Pork may increase the risk of food-borne illness.

RANCH STEAKHOUSE

Little Buckaroos

*Beef Medallion 18
One Beef Medallion cooked to order and served with a side of your choice.

Chicken Tenders 15
Three Crispy Fried Chicken Tenders served with a side of your choice.

Cavatappi Pasta 15
Cavatappi Pasta topped with marinara, cheese, or alfredo sauce and your choice of meatballs or grilled chicken.

Sides

Au Gratin Potatoes
Asparagus
Braised Mushrooms
Broccolini
Brussel Sprouts
Creamed Spinach & Artichok
Fresh Creamed Corn
Fried Okra
Fries
Garlic Mashed Potatoes
Glazed Carrots
Green Beans Almondine
Mac & Cheese
Onion Rings

Dessert

Ice Cream
Vanilla Bean or Pecan Praline

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DESSERTS 12

Bananas Foster
Fresh bananas, liquers, pecan praline ice cream, served over rich butter cake

Gluten Free Chocolate Bar (GF)
Chocolate mousse, salted fudge, strawberry gelee, almond crust

Cinnamon Roll Bread Pudding
Served warm with cream cheese icing. Can be served a la mode.

Crème Brûlé (GF)
Vanilla bean custard, finished with caramelized sugar & fresh berries

Dulce De Leche
Graham cracker crust, layered with caramel ice cream, chocolate ganache then topped with toasted marchmallows.

Vanilla Cheesecake
With fresh berries, berry sauce, and whipped cream

Mocha Cheesecake
Chocolate mousse, salted fudge, strawberry gelee, almond crust

Raspberry Chocolate Cake
Raspberry liquor-soaked chocolate layered cake with chocolate crumble topping

All Desserts Made In House

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